

Food and Drug Administration, HHS

§ 184.1099

Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used as a pH control agent as defined in §170.3(o)(23) of this chapter and processing aid as defined in §170.3(o)(24) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.014 percent for alcoholic beverages as defined in §170.3(n)(2) of this chapter and 0.0003 percent for cheeses as defined in §170.3(n)(5) of this chapter.

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[45 FR 6085, Jan. 25, 1980, as amended at 49 FR 5611, Feb. 14, 1984]

§ 184.1097 Tannic acid.

(a) Tannic acid (CAS Reg. No. 1401-55-4), or hydrolyzable gallotannin, is a complex polyphenolic organic structure that yields gallic acid and either glucose or quinic acid as hydrolysis products. It is a yellowish-white to

light brown substance in the form of an amorphous, bulky powder, glistening scales, or spongy masses. It is also odorless, or has a faint characteristic odor, and has an astringent taste. Tannic acid is obtained by solvent extraction of nutgalls or excrescences that form on the young twigs of *Quercus infectoria* Oliver and related species of *Quercus*. Tannic acid is also obtained by solvent extraction of the seed pods of Tara (*Caesalpinia spinosa*) or the nutgalls of various sumac species, including *Rhus semialata*, *R. coriaria*, *R. galabra*, and *R. typhia*.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 319, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c)(1) In accordance with §184.1(b)(2), the ingredient is used in food only within the following specific limitations:

Category of food	Maximum level of use in food (as served) (percent)	Functional use
Baked goods and baking mixes, §170.3(n)(1) of this chapter.	0.01	Flavoring agent and adjuvant, §170.3(o)(12) of this chapter.
Alcoholic beverages, §170.3(n)(2) of this chapter	0.015	Flavor enhancer, §170.3(o)(11) of this chapter; flavoring agent and adjuvant, §170.3(o)(12) of this chapter; processing aid, §170.3(o)(24) of this chapter.
Nonalcoholic beverages and beverage bases, §170.3(n)(3) of this chapter and for gelatins, puddings, and fillings, §170.3(n)(22) of this chapter.	0.005	Flavoring agent and adjuvant, §170.3(o)(12) of this chapter; pH control agent, §170.3(o)(23) of this chapter.
Frozen dairy desserts and mixes, §170.3(n)(20) of this chapter and for soft candy, §170.3(n)(38) of this chapter.	0.04	Flavoring agent and adjuvant, §170.3(o)(12) of this chapter.
Hard candy and cough drops, §170.3(n)(25) of this chapter.	0.013	Do.
Meat products, §170.3(n)(29) of this chapter	0.001	Do.

(2) Tannic acid may be used in rendered animal fat in accordance with 9 CFR 318.7.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 21043, May 22, 1985]

§ 184.1099 Tartaric acid.

(a) Food grade tartaric acid (C₄H₆O₆, CAS Reg. No. 87-69-4) has the L configuration. The L form of tartaric acid is dextrorotatory in solution and is also known as L-(+)-tartaric acid. Tartaric acid occurs as colorless or translucent crystals or as a white, crystalline powder. It is odorless and